

## Happenin' Horseradish Ham

Yields: 16 servings

Prep time: 20 mins

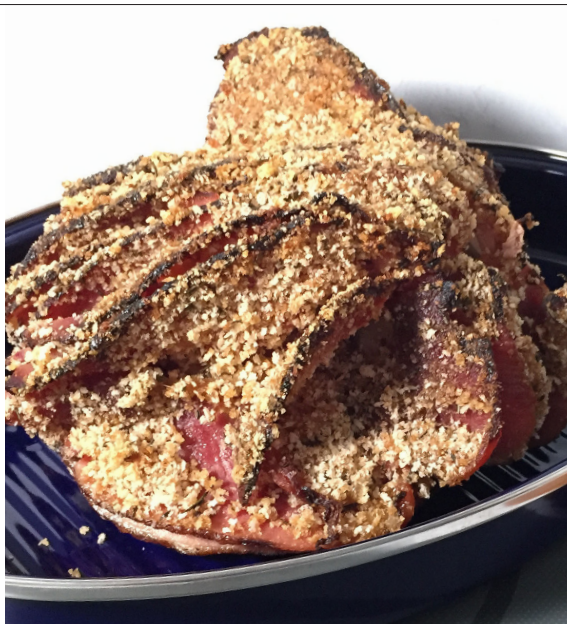
Cook time: 2 hrs

### INGREDIENTS:

- 1 cured half ham
- 3 tablespoons of Dijon mustard
- 2 tablespoons of peach preserves
- 1 cup of panko style breadcrumbs
- 3 tablespoons of brown sugar
- 5 tablespoons of prepared horseradish
- 2 tablespoons of fresh chopped rosemary
- 2 ½ teaspoons of salt
- 1 ½ teaspoons of black pepper
- 1 cup of sour cream
- 1 cup of olive oil mayonnaise

### TOOLS:

- [Chantal Enamel-on-Steel Roaster/Broiler with Rack \(11 Qt.\)](#)
- 2 small mixing bowls
- 1 medium mixing bowl





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### PROCESS:

1. Preheat oven to 325° F and prepare ham by trimming off excess fat.
2. In a small bowl, mix 1 tablespoon of Dijon mustard, 2 tablespoons of peach preserves, and 3 tablespoons of horseradish together and set aside.
3. Place ham on roaster rack and cook in the oven - covered for 1 hour and 15 minutes.
4. In a medium mixing bowl, mix together the panko breadcrumbs, brown sugar, rosemary, salt, and pepper. Remove the ham from the oven and allow to cool.
5. Once cool enough to touch, rub the Dijon and peach preserve mixture all over the ham. Then, coat with the breadcrumb mixture.
6. Cook in the oven uncovered at 325° F for about 45 minutes.
7. For the dipping sauce, in a small bowl, mix together the sour cream, mayonnaise, 2 tablespoons of horseradish, 2 tablespoons of Dijon mustard, a pinch of salt, and about ½ teaspoon of pepper.
8. Remove your ham from oven and allow to cool. For convenience, you can cut (if your ham didn't come pre-cut) then serve in the lid of your roaster!